

Yes, Centennial crabapples are highly regarded for fresh eating, often described as a standout edible crabapple with sweet-tart, juicy, apple-like flavor, making them a great snack, unlike many crabs meant only for jelly. Reviews praise their balanced taste with notes of citrus, spice, or even pineapple, plus a crisp texture and juiciness, though some mention the skin's slight bitterness or stickiness. They're considered an excellent, edible "mini-apple" for snacking or sauce. [↗](#)

Flavor & Texture

- **Sweet-Tart & Juicy**: They offer a pleasant sweet-tart balance, not overly sour, with juicy flesh.
- **Complex Notes**: Flavors can include hints of tangerine, pineapple, coconut, vanilla, or floral/spicy notes.
- **Crisp**: The texture is crisp and firm, sometimes described as slightly yielding or fizzy.
- **Eat the Whole Thing**: Many reviewers note you can eat the entire fruit, core and seeds, as the seeds add flavor (like almond). [↗](#)

Pros for Fresh Eating

- **Good for Snacking**: Specifically bred to be enjoyable right off the tree.
- **Early Harvest**: Ripens early in the season, kicking off apple time.
- **Versatile**: Also great for applesauce, cider, or jams due to high pectin. [↗](#)

Potential Drawbacks/Considerations

- **Scab Susceptibility**: Can be prone to apple scab, requiring sprays in some areas for perfect fruit.
- **Drop Quickly**: Early-ripening fruit drops fast if not picked promptly.
- **Skin Bitterness**: Some find the skin slightly bitter or sticky, though sweetness offsets it.